

Appetizers & Salad

CREOLE SHRIMP REMOULADE <i>Poached shrimp, remoulade, prawn cracker</i>	\$16.00	SEARED SCALLOPS <i>Seared scallops, maque choux, corn crema</i>	\$26.00
WILD MUSHROOM ARANCINI <i>Calabrian cream sauce</i>	\$15.00	CAESAR SALAD <i>Brick Street Farms baby gem lettuce, crispy prosciutto, parmesan tuile</i>	\$18.00
GRILLED AVOCADO <i>Pancetta mash, tomatoes, 7 minute egg, buttermilk dressing, ponzu sauce</i>	\$16.00	SHOR HOUSE SALAD <i>Brick Street Farms petite romaine, shaved apple, Pancetta, candied pecans, raw honeycomb</i>	\$18.00
CRAB CAKE <i>Pepper jelly, mint, parsley</i>	\$16.00	KALE AND ROASTED BEET SALAD <i>Brick Street Farms baby kale, roasted beets, pepitas, blue cheese crumble, beet vinaigrette</i>	\$18.00
BUTTERMILK FRIED CALAMARI <i>Lemon, jalapeno cocktail sauce</i>	\$16.00		
ERIC'S HICKORY SMOKED AND FRIED OYSTERS <i>6 Hickory Smoked and Fried Oysters, Garlic Aioli</i>	\$22.00		

Mains

PAPPARDELLE <i>Wild mushrooms, shallots, herbs, poached egg</i>	\$28.00	SHOR SIGNATURE BURGER <i>6oz. steak and brisket burger, bacon, caramelized onion, smoked gouda, shredded lettuce, parmesan herb fries</i>	\$28.00
BOLOGNESE <i>Ground pork and beef, pancetta, sugo, parmigiano reggiano</i>	\$28.00	LOBSTER CLUB <i>Sourdough bread, bibb lettuce, tomato, bacon, parmesan herb fries</i>	\$36.00
LOBSTER MAC N' CHEESE <i>Maine lobster tail, oven dried tomatoes, baby spinach, white cheese sauce</i>	\$58.00	OYSTER BACON SANDWICH <i>6 Fried Oysters, Bacon, Crunch Lettuce, Sliced Tomato, Remoulade, Texas Toast</i>	\$32.00
LUMP CRAB RIGATONI <i>Jumbo Lump Blue Crab, Tasso Ham, Arabiatta, Garlic Crumb</i>	\$34.00	BLACKENED REDFISH <i>Warm fingerling salad, roasted peppers, chipotle butter</i>	\$40.00
VEGAN ENTREE <i>Chefs choice - ask server for details</i>	\$28.00	STEAK FRITES <i>10 oz hanger steak, parmesan herb fries, garlic aioli</i>	\$42.00
CATFISH COURT BOUILLON <i>Louisiana popcorn rice, green onions & parsley</i>	\$30.00		

à La Carte

GRILLED AIRLINE CHICKEN <i>9 oz chicken breast, salsa verde, grilled lemon</i>	\$30.00	FILET MIGNON <i>8 oz filet, caramelized pearl onions, vine tomatoes, portabella demi-glace</i>	\$52.00
SALMON <i>Pan-roasted salmon, English pea puree</i>	\$34.00	WHOLE LOCAL CATCH <i>Fried crispy, sweet chili vinagrette</i>	\$42.00
RIBEYE <i>12 oz ribeye, red pepper relish, horseradish cream</i>	\$46.00	TOMAHAWK PORK CHOP <i>14 oz. Niman Ranch porch chop, apple butter, carrot jus</i>	\$42.00

Additional Sides \$9

PANCETTA MASH
ROASTED OKRA, PECORINO, PINE NUTS
CREAMED BRUSSEL SPROUTS, CREOLE MUSTARD
SPICY BROCCOLINI
GRILLED ASPARAGUS
PARMESAN HERB FRIES
LOUISIANA POPCORN RICE
ROASTED FINGERLING POTATOES

Add Ons

LOBSTER TAIL	\$18.00
GRILLED CHICKEN	\$8.00
5OZ HANGER STEAK	\$14.00
SEARED SCALLOP	\$8.00
BLACKENED SHRIMP	\$12.00

SHOR American Seafood Grill Proudly Supports Local Florida Farms

There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at great risk of serious illness from raw oysters and should eat oysters fully cooked. Consumption of raw or undercooked proteins and eggs may be hazardous to your health.

White Wines

sparkling wines	glass	bottle
RUFFINO PROSECCO <i>Veneto, Italy</i>	\$14	\$58
MUMM BRUT PRESTIGE <i>Napa Valley, California</i>		\$64
VEUVE CLICQUOT, YELLOW LABEL, BRUT <i>Reims, France</i>		\$124
MOËT & CHANDON DOM PERIGNON, BRUT <i>Epernay, France</i>		\$300
pinot grigio	glass	bottle
CANVAS <i>Napa Valley, California</i>	\$10	\$40
TERLATO <i>Friuli Venezia Giulia, Italy</i>	\$14	\$58
sauvignon blanc	glass	bottle
BLACK STALLION <i>Napa Valley, California</i>	\$12	\$52
KIM CRAWFORD <i>Marlborough, New Zealand</i>	\$14	\$58
riesling	glass	bottle
CHATEAU ST. MICHELLE <i>Columbia Valley, Washington</i>	\$10	\$44
THE SEEKER <i>Mosel Valley, Germany</i>	\$12	\$52
chardonnay	glass	bottle
CANVAS <i>Napa Valley, California</i>	\$10	\$40
DECOY <i>Sonoma County, California</i>	\$12	\$52
HESS <i>Monterey County, California</i>	\$12	\$52
KENWOOD SIX RIDGES <i>Russian River Valley, California</i>	\$16	\$60
moscato	glass	bottle
SEVEN DAUGHTERS <i>Veneto, Italy</i>	\$10	\$44
LA PERLINA <i>Veneto, Italy</i>	\$12	\$52
rose	glass	bottle
FLEURS DE PRAIRIE <i>Languedoc, France</i>	\$12	\$52
JOSH CELLARS PROSECCO <i>Napa Valley, California</i>	\$12	\$52
DIORA PINOT NOIR ROSE <i>Monterey, California</i>	\$14	\$58

Red Wines

pinot noir	glass	bottle
CANVAS <i>Napa Valley, California</i>	\$10	\$40
LA CREMA <i>Monterey, California</i>	\$12	\$52
MEIOMI <i>California</i>	\$14	\$58
BELLE GLOS <i>Santa Maria Valley, California</i>		\$75
merlot	glass	bottle
ALEXANDER VALLEY <i>Sonoma County, California</i>	\$12	\$52
DECOY BY DUCKHORN <i>Napa Valley, California</i>	\$14	\$58
DUCKHORN <i>Napa Valley, California</i>	\$16	\$64
malbec	glass	bottle
ANTIGAL UNO <i>Mendoza, Argentina</i>	\$14	\$58
cabernet sauvignon	glass	bottle
CANVAS <i>Napa Valley, California</i>	\$10	\$40
JOSH CELLARS <i>Napa Valley, California</i>	\$12	\$52
SIMI ALEXANDER VALLEY <i>Sonoma County, California</i>	\$14	\$58
SIMI SONOMA COUNTY <i>Sonoma County, California</i>	\$16	\$64
STAGS LEAP <i>Napa Valley, California</i>	\$30	\$115
SILVER OAK <i>Alexander Valley, California</i>		\$135
CAYMUS <i>Napa Valley, California</i>		\$160
red blends	glass	bottle
JOEL GOTT PALISADES <i>California</i>	\$14	\$58
THE PRISONER <i>Napa Valley, California</i>	\$20	\$78
GIRARD ARTISTRY <i>Napa Valley, California</i>	\$21	\$81

Cocktails

SPIKED TEA \$14 <i>Jameson Irish Whiskey, Lemon Sour, Iced Tea and mint</i>	BLACKBERRY SMASH \$13 <i>Triple Distilled Vodka, Lemon Sour, Blackberry and mint</i>	WATERMELON CRUSH \$13 <i>Concierge Vodka, St. Germain, muddled with watermelon and basil with lime</i>
ELDERFLOWER COLLINS \$13 <i>Triple Distilled Gin, St. Germain Elderflower Liqueur, Lemon Sour, Club Soda</i>	KENTUCKY MULE \$14 <i>Knob Creek Bourbon, Lime Sour and Ginger Beer</i>	BLUE HAWAIIAN \$13 <i>Blend of Coconut and Cruzan Rums, Blue Curacao, Pineapple Juice, and Sweet and Sour</i>
PASSION FRUIT APEROL SPRITZ \$15 <i>Passionfruit, Aperol, Ruffino Prosecco and Club Soda chilled</i>	CHOCOLATE OLD FASHIONED \$14 <i>Makers Mark, Royal Chocolate Liqueur, Angostura Bitters with and orange slice</i>	